

Attorney Docket No.: 44352-0009-00-US  
Application No. 10/580,947  
Reply to Office Action Dated: October 30, 2007  
Amendment Dated: March 25, 2008

### **AMENDMENTS TO THE SPECIFICATION**

Please replace the paragraph beginning on page 1, line 21, with the following paragraph:

CLA exists in the form of various isomers, including cis7, trans9-CLA; trans7, trans9-CLA; cis8, trans10-CLA; trans8, trans10-CLA; cis9, trans11-CLA; trans9, trans11-CLA; cis10, trans12-CLA; trans10, trans12-CLA; ~~trans11-CLA~~; cis11, trans13-CLA; trans11, trans13-CLA. The most predominant CLA isomer in natural food is the cis9, trans11-CLA isomer, and a mixture of CLA synthesized from edible oil rich in linoleic acid mainly contains the cis9, trans11-CLA and trans10, cis12-CLA isomers.

Please replace the paragraph beginning on page 3, line 3, with the following paragraph:

In association with this, PCT publication No. WO 00/18994 discloses a composition comprising CLA in the form of triglyceride, and U.S. Pat. No. 6,609,222 discloses a composition comprising CLA and L-carnitine or its derivative in castor oil. In addition, PCT publication No. WO 03/043972 discloses a composition comprising, at the fatty acid positions of glycerides, a medium chain fatty acid including CLA, a long chain fatty acid, an  $\omega$ -3 fatty [[caid]] acid, an  $\omega$ -6 fatty acid, and an  $\omega$ -9 fatty acid.

Please replace the paragraph beginning on page 7, line 4, with the following paragraph:

Then, the obtained CLA is mixed with glycerol and subjected to enzymatic reaction with Novozyme LYPOZYME RM IM (Novozyme) in vacuum, to obtain a crude oil composition containing a large amount of CLA diglyceride. Then, fatty acids and monoglyceride are separated by fractional distillation, and the remaining material is refined by a conventional oil purification method.

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Please replace the paragraph beginning on page 11, line 3, with the following paragraph:

Then, 283.7 g of the prepared CLA and 46.2 g of glycerol were mixed with each other, and added with 4.255 g of Lipozyme LYPOZYME RM IM (Novozyme). The mixture was allowed to react under a vacuum of 20 Torr at 40 °C for 10 hours with stirring at 300 rpm. The enzyme is removed through a filter, thus obtaining about 330 g of oil. Then, unreacted reactants were removed by molecular distillation, thus obtaining 300 g of oil containing triglyceride and diglyceride as main components. Then, a conventional purification process for decoloration and deodorization was performed, thus obtaining an oil composition according to the present invention.

Please replace the paragraph beginning on page 11, line 22, with the following paragraph:

283.7 g of the prepared fatty acids and 46.2 g of glycerol were mixed with each other and added with 4.225 g of Lipozyme LYPOZYME RM IM (Novozyme). The mixture was allowed to react under a vacuum of 20 Torr at 40 °C for 10 hours with stirring at 300 rpm. Then, the enzyme was removed through a filter, thus obtaining 330 g of oil. Then, a purification process as described in Example 1 was performed, thus obtaining an oil composition.